

Kansas Department of Agriculture

Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 3/9/2015
Business: NINFAS

Business ID: 106002FE

Inspection: 77001193

Store ID:

Phone: 9136211743

Inspector: KDA77

Reason: 01 Routine

Results: Follow-up

964 KANSAS AVE
KANSAS CITY, KS 66105

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/09/15	12:45 PM	02:00 PM	1:15	0:15	1:30	0	
Total:			1:15	0:15	1:30	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 3 Priority foundation(Pf) Violations 6

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

This item has Notes. See Footnote 1 at end of questionnaire.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

Y N O A C R

1. Certification by accredited program, compliance with Code, or correct responses.

.. p

Fail Notes 2-103.11(B)

*Pf - PERSON IN CHARGE (Unnecessary persons) shall ensure that PERSONS unnecessary to the FOOD ESTABLISHMENT operation are not allowed in the FOOD preparation, FOOD storage, or WAREWASHING areas.
[Customer went back into kitchen to speak to PIC.]*

Employee Health

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Employee Health		Y	N	O	A	C	R
	2. Management awareness; policy present.	p
	3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices		Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use	..	p
<i>Fail Notes</i>	<div style="display: flex; justify-content: space-between; border-bottom: 1px solid black; padding-bottom: 5px;"> 2-401.11 EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result. [Open employee energy drink on shelf over prep table top. Corrected on-Site, COS discarded.] </div>						
	5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands		Y	N	O	A	C	R
	6. Hands clean and properly washed.	..	p	p	..
<i>Fail Notes</i>	<div style="display: flex; justify-content: space-between; border-bottom: 1px solid black; padding-bottom: 5px;"> 2-301.14(H) P - Wash Hands (Gloves) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and before donning gloves for working with FOOD [Employee handled money then went back to kitchen, put on gloves, grabbed 2 corn tortillas and placed them on the warmer. COS education, handwash, discarded tortillas.] </div> <div style="display: flex; justify-content: space-between; padding-bottom: 5px;"> 2-301.15 Pf - Where to Wash Hands- FOOD EMPLOYEES shall clean their hands only in a HANDWASHING SINK or APPROVED automatic handwashing facility. [Employee washed hands at 3 vat sink in establishment. COS education] </div>						
	7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
	8. Adequate handwashing facilities supplied and accessible.	..	p
<i>Fail Notes</i>	<div style="display: flex; justify-content: space-between; padding-bottom: 5px;"> 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES. [No handwashing signage at handsink in toilet room.] </div>						
Approved Source		Y	N	O	A	C	R
	9. Food obtained from approved source.	p
	10. Food received at proper temperature.	p
	11. Food in good condition, safe and unadulterated.	..	p	p	..
<i>Fail Notes</i>	<div style="display: flex; justify-content: space-between; padding-bottom: 5px;"> 3-101.11 P - FOOD shall be safe, UNADULTERATED, and honestly presented. [One moldy garlic head in reach in cooler under make table top. COS discarded.] </div>						
	12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination		Y	N	O	A	C	R
	13. Food separated and protected.	p
	14. Food-contact surfaces: cleaned and sanitized.	..	p
<i>Fail Notes</i>	<div style="display: flex; justify-content: space-between; padding-bottom: 5px;"> 4-601.11(A) Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [4 dirty tortilla holders and 2 lids stored as clean with visible food debris on surface. COS rewashed/sanitized.] </div>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination	Y	N	O	A	C	R
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.

.. .. p

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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16. Proper cooking time and temperatures.

.. .. p

17. Proper reheating procedures for hot holding.

.. .. p

18. Proper cooling time and temperatures.

.. .. p

19. Proper hot holding temperatures.

p

This item has Notes. See Footnote 2 at end of questionnaire.

20. Proper cold holding temperatures.

p

This item has Notes. See Footnote 3 at end of questionnaire.

21. Proper date marking and disposition.

.. p p ..

Fail Notes	3-501.18(A)(2) <i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [Open can of tomato paste with no date on can when opened. PIC stated it was opened 3/4. COS dated.]</i>
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22. Time as a public health control: procedures and record.

.. .. p

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.

p

This item has Notes. See Footnote 4 at end of questionnaire.

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.

.. .. p

Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.

.. .. p

26. Toxic substances properly identified, stored and used.

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Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.

.. .. p

GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.

.. .. p

29. Water and ice from approved source.

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30. Variance obtained for specialized processing methods.

.. .. p

Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.

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32. Plant food properly cooked for hot holding.

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33. Approved thawing methods used.

..

34. Thermometers provided and accurate.

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Identification			Y	N	O	A	C	R
35. Food properly labeled; original container.			p
Prevention of Food Contamination			Y	N	O	A	C	R
36. Insects, rodents and animals not present.			p
37. Contamination prevented during food preparation, storage and display.		
38. Personal cleanliness.			p
39. Wiping cloths: properly used and stored.			..	p
<i>Fail Notes</i>	3-304.14(B)(1)	<i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [Wet wiping cloth stored on rim of large container. COS placed in bucket of chemical sanitizer.]</i>						
40. Washing fruits and vegetables.			p
Proper Use of Utensils			Y	N	O	A	C	R
41. In-use utensils: properly stored.			p
42. Utensils, equipment and linens: properly stored, dried and handled.			p
43. Single-use and single-service articles: properly used.			p
44. Gloves used properly.			p
Utensils, Equipment and Vending			Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items			..	p
<i>Fail Notes</i>	4-202.11(A)(1)	<i>Pf - FCS (Smooth) Multiuse FOOD-CONTACT SURFACES shall be SMOOTH. [Mixing bowl under mixer with welded hole repair with surface that is not smooth and easily cleanable.]</i>						
	4-202.11(A)(2)	<i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [2 plastic tortilla containers with cracks on interior surface. Blue plastic cup used as funnel for salsa with crack in plastic. COS discarded.]</i>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items			p
46. Warewashing facilities: installed, maintained, and used; test strips.			..	p
<i>Fail Notes</i>	4-501.16(A)	<i>A WAREWASHING sink may not be used for handwashing. [3 vat sink used for handwashing sink.]</i>						
47. Non-food contact surfaces clean.			..	p
<i>Fail Notes</i>	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Mixer used to make dough for tortillas with dried food debris and dirt buildup on switch and underside of mixer.]</i>						
	4-602.13	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. [Doors to sliding door reach in cooler soiled with dirt and food debris buildup.]</i>						
Physical Facilities			Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.			p
49. Plumbing installed; proper backflow devices.			p

This item has Notes. See Footnote 5 at end of questionnaire.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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50. Sewage and waste water properly disposed.	p
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51. Toilet facilities: properly constructed, supplied and cleaned.	p
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52. Garbage and refuse properly disposed; facilities maintained.	..	p
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Fail Notes	5-501.113	Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered: Inside the FOOD ESTABLISHMENT if the receptacles and units: Contain FOOD residue and are not in continuous use; or, After they are filled; and, With tight-fitting lids or doors if kept outside the FOOD ESTABLISHMENT. [Outside waste bin lids left open.]
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53. Physical facilities installed, maintained and clean.	p
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54. Adequate ventilation and lighting; designated areas used.	p
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	p
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EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #10 Did You Wash 'Em Sign / Sticker

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Accompanied by KDA40

Footnote 2

Notes:

hot holding
in steam table top, rice at 171F, MOS beans at 167F

Footnote 3

Notes:

Cold holding
in sliding door reach in cooler, tomato paste at 43F
in make table top, diced tomatoes at 42F

Footnote 4

Notes:

Has an advisory, does not need one.

Footnote 5

Notes:

Handsink in kitchen at 126F, handsink in unisex toilet room at

VOLUNTARY DESTRUCTION REPORT

Insp Date: 3/9/2015
Business: NINFAS

Business ID: 106002FE

964 KANSAS AVE
KANSAS CITY, KS 66105

Inspection: 77001193
Store ID:
Phone: 9136211743
Inspector: KDA77
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
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ACTIONS

Number of products Voluntarily Destroyed 2

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product garlic Qty 1 Units head Value \$ 1.00

Description moldy

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product tortillas Qty 2 Units ea Value \$ 2.00

Description handwash violation

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 3/9/2015
Business: NINFAS

Business ID: 106002FE

964 KANSAS AVE
KANSAS CITY, KS 66105

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 03/19/15

Inspection Report Number 77001193

Inspection Report Date 03/09/15

Establishment Name NINFAS

Physical Address 964 KANSAS AVE City KANSAS CITY

Zip 66105

Additional Notes
and Instructions

Follow up scheduled for 3/19 or after